

Name and Location of Plant:

POUNDS SOLD DAILY
Milk _____
Other Milk _____
Products _____
Total _____
Permit No. _____

Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See sections 3 and 5 of the *Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/Food and Drug Administration.*)

<div>1. FLOORS: Smooth; impervious; no pools; good repair; trapped drains (a) _____ 2. WALLS AND CEILINGS: Smooth; washable; light-colored; good repair (a) _____ 3. DOORS AND WINDOWS: All outer openings effectively protected against entry of flies and rodents (a) _____ Outer doors self-closing; screen doors open outward (b) _____ 4. LIGHTING AND VENTILATION: Adequate in all rooms (a) _____ Well ventilated to preclude odors and condensation; filtered air with pressure systems (b) _____ 5. SEPARATE ROOMS: Separate rooms as required; adequate size (a) _____ No direct opening to barn or living quarters (b) _____ Storage tanks properly vented (c) _____ 6. TOILET FACILITIES: Complies with local ordinances (a) _____ No direct opening to processing rooms; self-closing doors (b) _____ Clean; well-lighted and ventilated; proper facilities (c) _____ Sewage and other liquid wastes disposed of in sanitary manner (d) _____ 7. WATER SUPPLY: Constructed and operated in accordance with <i>Ordinance</i> (a) _____ No direct or indirect connection between safe and unsafe water (b) _____ Condensing water and vacuum water in compliance with <i>Ordinance</i> requirements (c) _____ Complies with bacteriological standards (d) _____ 8. HAND-WASHING FACILITIES: Located and equipped as required; clean and in good repair; Improper facilities not used (a) _____ 9. MILK PLANT CLEANLINESS: Neat; clean; no evidence of insects or rodents; trash properly handled (a) _____ No unnecessary equipment (b) _____ 10. SANITARY PIPING: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____ Clean-in place lines meet <i>Ordinance</i> specifications (b) _____ Pasteurized products conducted in sanitary piping except as permitted by <i>Ordinance</i> (c) _____ 11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT: Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____ Self-draining; strainers of approved design (b) _____ Approved single-service articles; non reused (c) _____ 12. CLEANING AND SANITIZING OF CONTAINERS/EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a) _____ Mechanical cleaning requirements of <i>Ordinance</i> in compliance; records complete (b) _____ Approved sanitization process applied prior to use of product-contact surfaces (c) _____ Required efficiency tests in compliance (d) _____ Multi-use plastic containers in compliance (e) _____ Aseptic system sterilized (f) _____</div>	<div>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT: Stored to assure drainage and protected from contamination (a) _____ 14. STORAGE OF SINGLE-SERVICE ARTICLES: Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the <i>Ordinance</i> (a) _____ 15a. PROTECTION FROM CONTAMINATION: Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils (a) _____ Overflow, spilled and leaked products or ingredients discarded (b) _____ Air and steam used to process products in compliance with <i>Ordinance</i> (c) _____ Approved pesticides, safely used (d) _____ 15b. CROSS CONNECTIONS: No direct connections between pasteurized and raw milk or milk products (a) _____ No direct connections between milk or milk products and cleaning and/or sanitizing solutions (b) _____ 16a. PASTEURIZATION-BATCH: (1) INDICATING AND RECORDING THERMOMETERS: Comply with <i>Ordinance</i> specifications (a) _____ (2) TIME AND TEMPERATURE CONTROLS: Adequate agitation throughout holding; agitator sufficiently submerged (a) _____ Each pasteurizer equipped with indicating and recording thermometer; bulb submerged (b) _____ Recording thermometer reads no higher than indicating thermometer (c) _____ Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering vat, plus emptying time, if cooling is begun after opening outlet (d) _____ No product added after holding begun (e) _____ Airspace above product maintained at not less than 5.0 F higher than minimum required pasteurization temperature during holding (f) _____ Approved airspace thermometer; bulb not less than 1 inch above product level (g) _____ Inlet and outlet valves and connections in compliance with <i>Ordinance</i> (h) _____ 16b. PASTEURIZATION-HIGH TEMPERATURE: (1) INDICATING AND RECORDING THERMOMETERS: Comply with <i>Ordinance</i> specifications (a) _____ (2) TIME AND TEMPERATURE CONTROLS: Flow diversion device complies with <i>Ordinance</i> requirements (a) _____ Recorder controller complies with <i>Ordinance</i> requirements (b) _____ Holding tube complies with <i>Ordinance</i> requirements (c) _____ Flow promoting devices comply with <i>Ordinance</i> requirements (d) _____ (3) ADULTERATION CONTROLS: Satisfactory means to prevent adulteration with added water (a) _____ 16c. ASEPATIC PROCESSING: (1) INDICATING AND RECORDING THERMOMETERS: Comply with <i>Ordinance</i> specifications (a) _____ (2) TIME AND TEMPERATURE CONTROLS: Flow diversion device complies with <i>Ordinance</i> requirements (a) _____</div>	<div>Recorder controller complies with <i>Ordinance</i> requirements (b) _____ Holding tube complies with <i>Ordinance</i> requirements (c) _____ Flow promoting devices comply with <i>Ordinance</i> requirements (d) _____ (3) ADULTERATION CONTROLS: Satisfactory means to prevent adulteration with added water (a) _____ 16d. REGENERATIVE HEATING: Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times (a) _____ Accurate pressure gauges installed as required; booster pump properly identified and installed (b) _____ Regenerator pressures meet <i>Ordinance</i> requirements (c) _____ 16e. TEMPERATURE RECORDING CHARTS: Batch pasteurizer charts comply with applicable <i>Ordinance</i> requirements (a) _____ HTST pasteurizer charts comply with applicable <i>Ordinance</i> requirements (b) _____ Aseptic charts comply with applicable <i>Ordinance</i> requirements (c) _____ 17. COOLING OF MILK: Raw milk maintained at 45 F or less until processed (a) _____ Pasteurized milk and milk products, except those to be cultured, cooled immediately to 45 F or less in approved equipment; all milk and milk products stored thereat until delivered (b) _____ Approved thermometer properly located in all refrigeration rooms and storage tanks (c) _____ Recirculated cooling water from safe source and properly protected; complies with bacteriological standards (d) _____ 18. BOTTLING AND PACKAGING: Performed in a plant where contents finally pasteurized (a) _____ Performed in a sanitary manner by approved mechanical equipment (b) _____ Aseptic filling in compliance (c) _____ 19. CAPPING: Capping and/or closing performed in sanitary manner by approved mechanical equipment (a) _____ Imperfectly capped/closed products properly handled (b) _____ Caps and/or closures comply with <i>Ordinance</i> (c) _____ 20. PERSONNEL CLEANLINESS: Hands washed clean before performing plant functions; rewashed when contaminated (a) _____ Clean outer garments and hair covering worn (b) _____ No use of tobacco in processing areas (c) _____ 21. VEHICLES: Vehicles clean; constructed to protect milk (a) _____ No contaminating substances transported (b) _____ 22. SURROUNDINGS: Neat and clean; free of pooled water, harborages, and breeding areas (a) _____ Tank unloading areas properly constructed (b) _____ Approved pesticides, used properly (c) _____</div>
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Remarks:

Date: _____ Sanitarian: _____

1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of item 5 do not apply.

2. A transfer station shall comply with Items 1, 4, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 20, 22 and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case, overhead protection shall be required.

3. Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations.

NOTE - Item numbers correspond to required sanitation items for Grade A pasteurized milk in the *Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/Food and Drug Administration.*